



2 SERVINGS



60 MINUTES



866 CALS

A Romantic Starter Course: Vermouth French Onion Soup for Two

LAUNIE KETTLER

Ingredients

- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 large red onion, thinly sliced
- 1/2 tsp kosher salt
- 1 large white onion, thinly sliced
- 1/2 tsp freshly ground black pepper
- 1/2 tsp granulated sugar
- 4 cups chicken or beef broth
- 1 oz dry vermouth
- 1 tsp worcestershire sauce
- 1 tbsp fresh thyme
- 1 slices baguette
- 1/2 cup shredded Swiss cheese

Instructions



PREP: 20M

| COOK: 40M

| READY IN: 1H 00M

1. Heat butter and olive oil in a medium saucepan over heat until the butter is melted. Add the onion and season with salt and pepper.
2. Sauté for 5-7 minutes, or until softened. Add the sugar. Stir well.
3. Stir every 5 minutes, until color appears on the bottom of the pan and the onions start to caramelize, about 15-20 minutes.
4. When the onions are cooked down and are the color of caramel, stir in the broth, vermouth, Worcestershire, and thyme. Cover and reduce heat to a simmer. Cook for 15 minutes to let the flavors meld.
5. Preheat oven to 375 degrees.
6. Divide soup between 2 oven-safe bowls, and top with baguette and cheese.
7. Bake for 20 minutes, or until cheese is golden brown.